

CAFFÈ BAROCCO

143 Nassau Blvd Garden City South, NY 11552 • 516.292.0144

TAPAS

Vegetali

Rotoli Di Funghi E Salsa Piccante 8.50

Spring rolls filled with goat cheese, mushrooms and arugula, over a spicy tomato sauce

Datteri Ripiene Di Mandorle 8.50

Medjool dates stuffed with honey roasted almonds, wrapped with bacon in a cream of gorgonzola

Antipasto Vegetali 8.75

Marinated spicy shiitake mushroom, grill eggplant, onion, artichoke heart & yellow pepper

Mozzarella E Pomodoro 6.50

Homemade mozzarella, tomato, basil & green olives

Spiedini

Spiedini Gamberi 9

Prosciutto wrapped Shrimp

Spiedini Salmone 8.50

Salmon skewers

Spiedini Di Pollo 6.75

Skewers of chicken

Spiedini Di Bistecca 8.50

Steak Skewers

Spiedini Are Served With

2 Dipping Sauces

Blood Orange & Spicy Cherry Tomato

Pasta

Rigatoni Bolognese 8.50

Rigatoni in a classic Bolognese sauce

Tortellini Di Zucca 8.50

Pumpkin tortellini with walnut honey cream sauce

Tortellini Con Salsiccia 9.50

Cheese tortellini with roasted bacon, sweet sausage, and peas in a cream sauce

Gnocchi Con Crema Di Porcini 9.50

Homemade gnocchi in a porcini mushroom sauce

Ravioli Ai Funghi

In Salsa Di Burro E Salvia 10.25

Mushroom ravioli with Tuscan butter and sage

Ravioli All' Astice 11.50

Lobster ravioli with white wine - cherry tomato sauce topped fresh mozzarella

Risotto Con Capesante 9.50

Arborio rice with Sea scallops, white wine and fresh parsley

Capellini Con Salsiccia E Vongole 9.50

Capellini with crumbled sausage and manila clams

POLENTA

Creamy Polenta 9

Served with your choice of sauce for the perfect finish

Mushroom Sauce

Meat Sauce

Cream Peas & Onions

Brown Veal Sauce

Shrimp White Wine Sauce

Sausage and Tomato Sauce

Pesce

Gamberi Con Salsa All' Aglio 10.50

Shrimp sautéed with garlic, peperoncino and white wine served with ciabatta crostini

Zuppa Di Pesce 9.00

Clams, mussels, shrimp, white wine tomato broth

Polipo 11.50

Portuguese octopus with sautéed beans lentil and cannellini, cilantro vinaigrette

Salmone Con Avocado E Asparagi 10.50

Seared salmon with asparagus, cherry tomatoes, avocado and a spicy mango dressing

Calamari Alla Griglia 9.00

Calamari grilled with Cajun seasoning, stuffed with fresh whole garlic and olives, over an orzo and shrimp salad

Carne

Salsiccia 9.00

Wild boar sausage wrapped with prosciutto served with fried polenta topped with a mushroom sauce

Involtino Di Vitello 12.50

Veal with fontina cheese, spinach ham and sautéed mixed peppers

Prosciutto E Bresaola 11.50

Prosciutto & bresaola with Parmigiano Reggiano and roasted honey almonds

Costoletta Di Agnello 11.50

Pan seared baby lamb chop, with sautéed kale and cherry tomato

Carpaccio Di Manzo 11.50

Beef carpaccio with marinated shitake mushrooms and shaved Parmigiano Reggiano topped with chopped baby arugula

Polpettine Di Vitello 7.50

Bite size veal meatballs, sautéed with lemon, white wine and bay leaves